

DESCRIPTION/BENEFITS

Florapan® L77 is a baking culture selected for its ability to produce consistent quality, European-style sourdough baking. It is a natural taste and aroma solution for an easy and economical one-step sourdough fermentation that accelerates the acidification and lactic acid flavor development in bread processes using a short sponge prefermentation.

Florapan® L77 is a pure proprietary strain of a homo-fermentative lactic acid bacteria selected for its ability to produce exclusively lactic acid. The lactic acid bacteria is obtained by freeze-drying of the bacteria cream and is vacuum packed into aluminum laminated packs.

PATENT STATUS

Lallemand has applied for a patent on the Florapan® L77 technology. While the patent is pending Florapan® L77 is only supplied under a material transfer or license agreement.

USAGE & PREPARATION

For the preparation of sponge and dough breads with lactic acid profile requiring a short prefermentation step.

The minimum recommended dosage is 0.1 % on preferment flour weight. At least 50 % of the total flour should be fermented. Its high concentration in living cells allows bakers to prepare a one-step liquid or stiff sponge within 3-6 hours at temperatures between 30-40°C (86 –104°F). Depending on flour type, temperature and fermentation time, can provide a pH level below 5 within 3 hours and a pH of 4.3 – 4.0 after 8 hours.

PACKAGING AND PRODUCT CODE

Packaging	Product code
10 x 100g pouches	5774-25

STORAGE AND SHELF LIFE

18 month shelf life when stored at or below 4°C (39°F) in the original intact packaging. Refrigerated shipment is not mandatory as the product is stable up to a week at ambient temperature in its original, sealed packaging.

INGREDIENTS

Culture (sugar, lactic acid bacteria)

SPECIFICATIONS

Enterobacteria	≤ 100 CFU/g
Coliforms	≤ 100 CFU/g
E. coli	≤ 10 CFU/g
Yeast and Molds	≤ 100 CFU/g
Salmonella	Not detected/25 g
Listeria monocytogenes	Not detected/25 g

REGULATORY & GMO STATUS

In accordance with the current European and North American regulations.

This product is not a genetically modified organism (GMO).

PRODUCT CERTIFICATIONS

Kosher certified.

TYPICAL NUTRITIONAL VALUES PER 100g

Calories	375	Carbohydrates	81.6 g
Moisture	4.8 g	Complex	12.8 g
Ash	1.9 g	Dietary fiber	0 g
Fat	0.4 g	Sugars	68.8 g
Saturated	0.1 g	Added sugar	68.8 g
Unsaturated	0.3 g	Vitamin D	0 mcg
Monounsaturated	0.1 g	Iron	0.2 mg
Polyunsaturated	0.2 g	Calcium	76.7 mg
Trans-fatty acids	0 g	Potassium	1383.8 mg
Cholesterol	0 mg	Thiamin	0 mg
Sodium	161.6 mg	Niacin	0 mg NE
Protein	11.3 g	Riboflavin	0 mg

Values are subject to deviations occurring in natural products and are obtained by analysis.

ALLERGENS

	In product	In other products on the same line	In other products in the same plant
Milk and derivatives	No	Yes	Yes
Eggs and derivatives	No	No	No
Peanuts and derivatives	No	No	No
Tree Nuts	No	No	No
Wheat and cereals containing gluten	No	No	No
Soybeans and derivatives	No	No	No
Shellfish	No	No	No
Fish	No	No	No
Sesame and derivatives	No	No	No
Sulfites	No	No	No
Mustard and derivatives	No	No	No
Corn Products	No	No	No
Celery	No	No	No
Lupin	No	No	No
Bee pollen / propolis	No	No	No
Royal Jelly	No	No	No